

LUNCH MENU

2* & 3 course

MENU 1

STARTER

Icelandic seafood soup with a variety of scallops, fish, and prawns

MAIN

Icelandic lamb sirloin. Mint and coriander emulsion, sticky jus-glazed fondant potato, roasted shallots, and a port lamb jus

DESSERT

Chocolate mousse with hazelnut gravel, coffee gel, and seasonal berries

MENU 2

STARTER

Seared scallops served with roasted cauliflower puree, asparagus, and a citrus vinaigrette

MAIN

Pan-seared chicken breast, with mashed potatoes, mixed vegetables, julienne sauté peppers & white wine sauce

DESSERT

Jörgensen chocolate honey cake, chocolate sponge, sticky wildflower honey glaze, whipped cream, and dark berries

MENU 3

STARTER

Lamb Croquettes with mustard sauce and fresh arugula

MAIN

Pan-fried arctic char in a coconut sesame crust with sunflower seeds & yuzu purée. Topped with sweet potato crisps

DESSERT

Baked Peanut butter cheesecake. Peanuts, mascarpone and coffee gelato

MENU 4

STARTER

Roasted oyster mushrooms with charred miso aioli pine nuts, sesame seeds and shaved celery

MAIN

Chicken caesar salad, romaine, lettuce, chicken breast, croutons, pancetta, caesar dressing, and parmesan cheese

DESSERT

Sicilian lemon tart
chantilly cream, candied lemons,
and confectioners' sugar

LUNCH MENU

2* & 3 course

MENU 5 (VEGAN)

STARTER

Icelandic tomato soup

MAIN

Wild mushroom risotto With pan-fried mushrooms, aged 36-month parmesan cheese, parsley, and chives. Served with garlic bread**

DESSERT

Sorbet à la chef

*Choose starter & main, or main & dessert

**Vegan option available

Coffee & tea is included in all menus. Our group menus apply for 10 guests or more. Full payment will be charged for cancellations done within 3 working days or less. The menu is valid until the end of 2026, unless unforeseen circumstances require changes.

LUNCH MENU

2 course

MENU 1

STARTER

Icelandic tomato soup with
sourdough bread

MAIN

Chicken caesar salad. Romaine
lettuce, chicken breast, croutons,
pancetta, caesar dressing, and
parmesan cheese

MENU 3

STARTER

Lamb croquettes with mustard
sauce and fresh arugula

MAIN

Pan-fried arctic char in a coconut
sesame crust with sunflower seeds
& yuzu purée. Topped with sweet
potato crisps

MENU 2

STARTER

Roasted Oyster Mushrooms with charred
miso aioli, pine nuts, sesame seeds,
and shaved celery

MAIN

Icelandic lamb sirloin. Mint and
coriander emulsion, sticky jus-
glazed fondant potato, roasted
shallots, and a port lamb jus

MENU 4

STARTER

Wild mushroom soup

MAIN

Pan-seared chicken breast with
mashed potatoes, mixed vegetables,
julienne sauté peppers & white
wine sauce

MENU 5 (VEGAN)

STARTER

Cauliflower soup

MAIN

Wild mushroom risotto With pan-fried
mushrooms, aged 36-month parmesan cheese,
parsley, and chives. Served with garlic bread*

*Vegan option available

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